

press release

Decadent delights await at Resorts World Sentosa

Celebrate the festive season with classic Christmas treats and indulge in lavish speciality menus at Michelin-starred and Celebrity Chef restaurants in one dining destination



Celebrate the festivities in style at Resorts World Sentosa; Osia's Seafood Platter with Maine Lobster, Skull Island Tiger King Prawn, New Zealand Little Neck Clam, Fremantle Octopus and Hokkaido Scallop (left); or impress your guests with classic festive roast takeaways (right)

SINGAPORE, 30 October 2017 – Celebrate the most wonderful time of the year with family and friends at Resorts World Sentosa. Guests can look forward to specially created festive menus at each of its Michelin-starred and Celebrity Chef restaurants, and bring home exquisite handmade sweet treats from Joël Robuchon Patisserie and Sessions, as well as traditional festive roasts.

Savour the best in Festive Dining with Michelin-starred restaurants

Celebrate the festive season in style at **Joël Robuchon Restaurant**, the only three Michelin star restaurant in Singapore. Guests can indulge in an assortment of decadent culinary masterpieces in its dinner menus for **Christmas Eve, Christmas Day** and **New Year's Eve** which feature signatures like *Shaved black truffle and potatoes topped with foie gras carpaccio; Pan-seared scallop with pumpkin cream and crispy chestnuts* and *Beef chateaubriand and foie gras, "Rossini" style with soufflé potatoes and port reduction*. The eight-course Christmas dinner menu is available at \$588++ per person and the eight-course New Year's Eve dinner menu is available at \$508++ per person. For reservations, please call 6577 7888 or write to robuchon@rwsentosa.com.

Enter a whole new realm of festive indulgence at two Michelin-starred **L'Atelier de Joël Robuchon** as the nouvelle French restaurant, famed for offering diners a theatrical experience of the dramatic open kitchen, presents its 8-course dinner menu on **Christmas Eve, Christmas Day, New Year's Eve** and **New Year's Day**. Priced at \$388++ per person, guests can expect signatures like *Chestnut veloute with smoked bacon jelly and black truffle; Roasted Turbot under scales of celeriac and black truffle, and Roasted pigeon and foie gras steamed in savoy cabbage*. For reservations, please call 6577 7888 or write to robuchon@rwsentosa.com.

One Michelin-starred **Osia Steak and Seafood Grill** is bringing family and friends together this festive season with hearty meals created by celebrity chef Scott Webster and Chef de Cuisine Douglas Tay. All about sharing hearty meals, guests can expect the freshest seafood in the *Seafood Platter* which includes Maine lobster, Fremantle Octopus, Hokkaido scallops, Skull Island Tiger King prawn, and New Zealand little neck clams; and the most premium cuts of meat like Tajima Wagyu beef tenderloin MS 6 and Murray Bridge pasture fed lamb saddle in the *Grill Platter*. The sharing set menu is available on **Christmas Eve, Christmas Day, New Year's Eve** and **New Year's Day** for dinner at \$148++ per person. Call 6577 6560 or 6577 6688 for reservations or email osia@rwsentosa.com.

Indulge in classic and contemporary flavours at Celebrity Chef restaurants



Inspired by his home country, Chef de Cuisine Benjamin Halat presents his interpretation of German classics at CURATE (left); Feast on innovative farm-to-table creations like *Wagyu beef striploin with truffle Aioli, fried sunchoke, Brussel sprouts and mustard seed* at Tangerine (right)

CURATE is bringing the Alps to the city with its customisable dinner menus inspired by the luxurious and pristine alpine landscape of St. Moritz. Chef de Cuisine Benjamin Halat is set to excite taste buds once again with his innovative take on classics like *Pig's Trotter with braised cabbage and beer glace; Vacherin Mont d'Or with Bratkartoffeln and Mâche salad*; and the quintessential Christmas sweet, *Kaiserschmarrn with rumtopf*. A seven-course dinner menu is available on **Christmas Eve** and **Christmas Day** at \$188++ per person. For **New Year's Eve** and **New Year's Day**, a seven-course dinner menu that includes *"Simmentaler" Beef Tenderloin served with potato roesti and bean cassoulet; Swiss Cheese Fondue*; and *Engadine Nut Cake with walnut and dulcey* is available at \$198++ per person. Reservations can be made by calling 6577 7288 or 6577 6688, or email curate@rwsentosa.com.

Fratelli is bringing a taste of three Michelin-starred Da Vittorio to Singapore this festive season. Helmed by celebrity chefs Enrico and Roberto Cerea, Fratelli will present Da Vittorio's Christmas menu, recreating its signature elegant style and authentic Italian flavours. The five-course Christmas menu **"Bianco Natale"** features *Foie gras "Tartufino" and raspberry liquid core; homemade Linguini pasta, with Piedmont traditional bagna cauda sauce, truffle and hazelnut crumble; chestnut stuffed turkey and glazed onion pearls*; and Da Vittorio's traditional panettone cake and homemade nougat "torrone". Guests can ring in the New Year at Fratelli with **"Benvenuto 2018"**, a five-course dinner menu featuring *grilled langoustine, red radish espuma and green vegetables; wild caught Sea bass, potatoes and caviar gratin and lime sauce; classic pork "Contechino" with braised "castelluccio" lenticchie*. The **"Bianco Natale"** (means White Christmas) menu is available for dinner on **Christmas Eve** and **Christmas Day**, and priced at \$128++ per person. **"Benvenuto 2018"** (means Welcome 2018) is available for dinner on **New Year's Eve** and **New Year's Day** and is priced at \$138++ per person. Reservations can be made by calling 6577 6555 or 6577 668, or email fratelli@rwsentosa.com.

Celebrate the festivities with Asian inspired seafood at **Ocean Restaurant by Cat Cora** and be mesmerised by unforgettable underwater vistas of the S.E.A. Aquarium's Open Ocean Habitat. Created by celebrity chef Cat Cora and Chef de Cuisine Minwoo Yun, the festive menu features *Kaiso mix, Hamachi and Ikura served in Katsuo yuzu ponzu; glazed chestnut in Glace de Viande, served with yabbies, crème fraiche and hoisin sauce; and Atlantic black cod served with pearl miso barley and seasonal vegetables*. Available for lunch and dinner on **Christmas Eve, Christmas Day, New Year's Eve** and **New Year's Day**, prices start at \$60++ per person for three-course lunch, and \$138++ per person for four-course dinner. Guests may call 6577 6688 or email dining@rwsentosa.com to make reservations.

Embark on a gastronomic journey this festive season at **Tangerine**. Together with our new Resident Chef de Cuisine Aisha Ibrahim, celebrity chef Ian Kittichai presents an innovative farm-to-table festive menu that is light, healthy and nutritious. Available for dinner on **Christmas Eve** and both lunch and dinner on **Christmas Day**, Tangerine's refreshing six-course Christmas menu includes two delicious main courses of *Atlantic cod served with carrot puree and cream, Kaffir lime and cumin; and Wagyu beef striploin with truffle Aioli, fried sunchoke, Brussel sprouts and mustard seed*. The **New Year's** menu presents wholesome flavors like *Roasted Beet served with smoked eel, goat cheese mousse and puffed Quinoa; Slow cooked salmon with cauliflower couscous and hazelnut; and Wagyu beef striploin with celeriac truffle risotto and pickled mushrooms*. Both Christmas and New Year's menu is priced at \$138++ per person and reservations can be made by calling 6577 6688 or email dining@rwsentosa.com.

Helmed by local celebrity chef Sam Leong, **Forest 森** presents a contemporary menu of familiar Chinese favourites this festive season. The five-course set dinner is available on **Christmas Eve, Christmas Day, New Year's Eve** and **New Year's Day** and is priced at \$148++ per person. Guests can look forward to delectable dishes like *King Prawn baked in Marmite sauce, pan seared Australian Lamb chop marinated with Lemongrass and served with Port wine sauce, and Abalone Crab meat rice vermicelli soup*. Reservations can be made by calling 6577 6688 or 6577 7788, or email forest@rwsentosa.com.

Presenting his own "Nouvelle Japanese" style, Hal Yamashita presents a menu focused on quality produce and fresh flavours at **Syun** this festive season. The four-course Christmas dinner menu includes *Sea Urchin rolled by Wagyu Beef and Aigamo Sukiyaki*, a goose breast sukiyaki with poached egg sauce. Priced at \$138++ per person, this is only available on **Christmas Eve** and **Christmas Day**. With a name that signifies new beginnings, Syun's New Year's dinner menu is perfect to start the year with together with family and friends. This five-course menu includes a *Grilled Saikyo salmon, Premium Kobe Beef Shabushabu* and a selection of Osechi-ryori like *Mashed sweet potatoes with sweetened chestnuts, Boiled sweet black soybean with Japanese red and white fish cake; and Crushed burdock, pickled daikon and carrot, simmered lotus roots and taro*. Priced at \$188++ per person, this is only available for dinner on **New Year's Eve** and **New Year's Day**. Please call 6577 6867 or 6577 6688, or email syun@rwsentosa.com to make reservations.

Celebrate the festivities with authentic Cantonese cuisine at **Feng Shui Inn**. Guided by his belief in the healing principles of Chinese food therapy. Chef Li Kwok Kwong presents a luxurious six-course menu that includes *Double boiled Sea Whelk with snow pear soup; stir-fried "Huai Shan" with black fungus and asparagus; and wok fried rice with black truffles and scallops*. Available on **Christmas Eve, Christmas Day, New Year's Eve** and **New Year's Day** and priced at \$98++ per person with a minimum of two diners. Please call 6577 6599 or 6577 6688, or email FengshuiInn@rwsentosa.com to make reservations.

Get a taste of all the great flavours the festive season has to offer at **Sessions**. From festive roasts like *Slow baked lamb rack* and *Honey baked ham with apple sauce*, to Singapore signatures like *Sessions Chilli crab* and *Sessions Black Pepper Crab*; and *Beef Rib Eye* and *Cajun Grilled Salmon* right off the Louisiana Grill, you'll be spoilt for choice. End the feast with Executive Pastry Chef, Kenny Kong's sweet creations. **Brunch** on **Christmas Day, New Year's Eve** and **New Year's Day** and is priced at \$98++ for adults or \$168++ with alcohol, and \$48++ for children. **Buffet Dinner** on **Christmas Day, New Year's Eve** and **New Year's Day** is priced at \$88++ for adults and \$48++ for children. Please call 6577 6567 or 6577 6688, or email sessions@rwsentosa.com to make reservations.

Luxurious festive takeaways



Handcrafted by chief pastry chef Antonio Benites, the **La Bûche de Noël** (\$120+ for 500g) is a traditional Christmas log featuring *Feijoa Lightness, Strawberry Banana Jelly and Brittany Shortbread*. This exquisite log cake is available only at **Joël Robuchon Patisserie** for pre-orders from 7 to 22 December. Please call 6577 7888 or email Robuchon@rwsentosa.com

RWS Celebrity Festive Ornament Cakes (\$82+ per box) is a collection of five delicious mini-cakes designed and created by **award winning RWS Executive Pastry Chef Kenny Kong**. Shaped like delicate Christmas ornaments, each of the five mini-cakes embody the distinct style of the five celebrity chef restaurants – Osia Steak and Seafood Grill (*Vanilla macadamia, red fruits nougat, strawberry crisps, red velvet biscuit*), Fratelli (*Amarena wild cherry, tutti frutti cream, baked Italian meringue*), Forest 森 (*Ginger chocolate, bitter almonds, Osmanthus mango jelly*), Ocean Restaurant

by Cat Cora (*Milk chocolate supreme, sea salt caramel, peanut crunch*) and Syun (*Bavarois, matcha biscuit, Sakura Truffle, Kumquat confit*).

New this year are three delicious sweet treats created by Chef Kenny Kong – **Festive Asian Fruit Cake**, **Buche de Noel glass dessert** and **Homemade Festive Madeleine**. The **Festive Asian Fruit Cake** (\$55+ for 1kg) is Chef Kenny Kong's take on the traditional Christmas treat. This aromatic *Gula Melaka* butter cake is filled with Asian chestnuts, dried mango, candied pineapple, ginger, melon seeds and cashews, redefining the old-fashioned fruit loaf in imaginative ways. The **Buche de Noel glass dessert** (\$12+) is a twist to the classic log cake. Served in a glass jar, this dessert is sure to delight at Christmas parties. With hints of rose raspberry and pistachio lemon, the **Homemade Festive Madeleine** (\$15+) in hues of red and green is both festive and delicious. Pre-order from 1 to 27 December via tel: 6577 6567 or email: sessions@rwsentosa.com

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ABOUT RESORTS WORLD SENTOSA

Resorts World Sentosa (RWS), Asia's premium lifestyle destination resort, is located on Singapore's resort island of Sentosa. Spanning 49 hectares, RWS is home to four world-class attractions including Universal Studios Singapore, S.E.A. Aquarium, Dolphin Island and Adventure Cove Waterpark. Other attractions include the Asian flagship of a world-renowned destination spa, a casino, six unique hotels and the Resorts World Convention Centre. With the most number of Michelin stars in one destination, RWS offers award-winning dining experiences at renowned celebrity chef restaurants, establishing itself as a key player in Singapore's vibrant and diverse dining scene. The integrated resort also offers world-class entertainment, from original resident productions to concerts and public shows such as the Crane Dance and the Lake of Dreams. RWS has been named "Best Integrated Resort" since 2011 for seven consecutive years at the TTG Travel Awards which recognises the best of Asia-Pacific's travel industry.

RWS is wholly owned by Genting Singapore, a company of the Genting Group. For more information, please visit www.rwsentosa.com.

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EDITORS' NOTE

Note to Editors

1. Please use the following photo captions for visuals.
2. High resolution photos can be downloaded from link: <https://app.box.com/v/Festive2017>
3. All photos are to be attributed to: *Resorts World Sentosa*



This festive season, one Michelin-starred Osia Steak and Seafood Grill presents its sharing menu which includes *Seafood Platter of Maine Lobster, Hokkaido Scallops, Skull Island Tiger Prawns, Fremantle Octopus and New Zealand Little Neck Clams*.



Award winning Executive Pastry Chef Kenny Kong presents a delightful aromatic *Asian Fruit Cake* (\$55) filled with dried mangos, pineapple, mandarin, cashews, pumpkin and melon seeds, flavoured with rich Gula Melaka and Asian spices.